

Honey Boba

Ingredients

3/4 c Black Tapioca Pearls
5 c Water
1/4 c Honey
1/4 c Sugar

Instructions

1. Add the water to a medium pot and bring to a boil, add sugar and then drop in your tapioca balls. The pearls will soon expand and rise to the top.
2. Once the pearls rise to the top, turn the stove down to a simmer and cook the pearls for about 8 minutes, with the lid on. Turn off heat and let the pearls sit for 10 minutes.
3. Place honey in a bowl and warm in the microwave for 30 seconds. Remove the pearls from the water and drop them in a bowl with cold water for one minute.
4. Drain pearls then add into honey. You want enough honey so that each ball touches the honey. Let the tapioca sit in the honey for at least 20 minutes and up to 4 hours.

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5. Place boba into a cup topped with milk teas or smoothies.